BCM Blodgett Combi Manual Control

Combi Wash
Self Cleaning System

The only manual combi with self cleaning on the market!

BCM-101E
shown with optional stand

SIMPLE, USER FRIENDLY CONTROL

Push a button, turn a dial. It's that simple to operate.

Combi, hot air steam and retherm. What more do you need… Oh how about a meat probe, a couple recipes, self cleaning and the ability to de-scale it yourself

Look no further, you just described Blodgett Combi's BCM Controller.

THAW • DEFROST • REHEAT • STEAM • COMBI • ROAST • BAKE • RETHERM • BROIL • STEW

BLODGETT

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www.blodgett.com

BCP Blodgett Combi Programmable

Need a new combi? Look no further, Blodgett Combi with it's BCP controller gives you all the tools you need to get fantastic reproducible results time after time.

- CombiOptima - set your temperature, set your humidity, set your time (or temperature probe) and let CombiOptima take it from there.
- Program 200 recipes with up to 9 steps each. Recipes can be stored in 15 different categories like chicken, beef and fish for easy retrieval.
- Our multi-point probe gives you the results you're looking for. Now imagine being able to use two probes in one cavity, yes it's true, but only in a Blodgett Combi.
- Looking for increased yield on your roasts? Then look no further. Our Low temperature roast and hold or Delta-T will get the job done with less than 10% weight loss.
- Need a combi that can bake? The BCP has a 9 speed, auto reversing fan with a vent. So much for 4 on the floor. This combi will bake like no other - try us.
- Technology, you better believe it. The BCP comes standard with on board diagnostics, a USB connection for moving recipes, HACCP and software updates. Add the optional CombiNet and let your service agent diagnose your unit before they arrive.
- Oh, and did we mention the BCP cleans and de-scales itself!

If that's not enough, just ask us, we bet the Blodgett BCP can do whatever you need.

BCM-101E
shown with optional stand

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BLODGETT

Do you want to reduce your labor and serve better food faster?

Blodgett Combi Banqueting System is the tool for you.

COMBI BANQUET SYSTEM

Think cook chill. Prepare your food ahead of time, plate it in the morning when you can pay attention to detail. Load the plates on the Blodgett banquet cart and hold in your refrigerator until service time. Then just roll the cart into your Blodgett Combi for a quick 8 to 10 minute retherm and cover it with the insulated hood to keep warm. When it's time to serve, simply sauce and garnish. **Now how many people do you need to do that?**

The Blodgett banquet system consists of:

- a specially designed rack for plates
- a practical trolley for transport
- The Optional Insulated Thermal Cart Cover will keep food hot for up to twenty minutes. The thermal cover is full length for superior heat retention and features heavy duty zippered closures.

Cleanup is a breeze with Blodgett's Combi Wash system.

Blodgett offers it banqueting system in various size to meet your needs. Available with 2.5" (65mm) or 3.35" (78 mm) spacing

- Model 61 (15 or 20 plates)
- Model 101 (27 or 32 plates)
- Model 102 (51 or 63 plates)
- Model 202 (51 or 117 plates)

Come see it in action at one of our many demonstration kitchens in North America.

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COMBI TRANSPORT SYSTEM

Is workman's comp killing you?
Do you want to save labor?
Do you want to be more efficient?

Blodgett Combi Transport System is the tool for you.

The Blodgett Combi Transport System can move as few as 5 hotel pans to as many as 20 sheet pans at one time. Imagine the added efficiency, speed, ease of moving product around your kitchen. Imagine doing it without the hassle of moving every pan… **Imagine a Blodgett Combi with our transport system in your operation.**

- 2 Piece System - cassette rack and trolley to transport the cassette rack
- Available with 2.5" (65mm) or 3.35" (78 mm) rack spacing
- Optional with BC-61, BC-101 and BC-102 ovens
- Standard with BC-202 ovens

Come see it in action at one of our many demonstration kitchens in North America.

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BLODGETT

BCP & BCM

Making the Grade in YOUR School Foodservice Kitchen

Cooking in a Blodgett Combi improves the quality, taste, yield and nutritional value of your school food.

- Greater moisture and flavor retention mean better tasting foods. In fact, food never needs to be covered using the combi mode. This speeds up the cooking process without drying out the food.
- Combi fried foods retain moisture and have a crispy exterior.
- Better moisture retention equals longer hold times and greater yields.
- Greater yields can lead to tremendous cost savings.
- Blodgett makes cooking for an entire student body simple. Our transport trolley and cassette rack ease the work process in your kitchen, increase productivity and ensure correct ergonomics when you load and unload the oven.

Blodgett BCP-102 shown on optional stand with shelf

Big school, small school, Blodgett has the right size oven for your kitchen.

BCP & BCM ovens are available in three sizes with rack spacing for either North American or European pans.

Let your Combi do the DIRTY WORK!

Combi Cooking Saves You Time

Sample Products	Cook Time	
	Convection	Combi
Chicken Nuggets	12:30	6:15
Hash Browns	15:45	7:10
Hamburger Patties (Cooked)	17:30	7:00
Stuffed Crust Pizza	15:45	9:25
Fried Chicken	46:00	32:00
Frozen Mac & Cheese	37:30	24:30
Grilled Cheese	12:00	5:00
French Fries	30:00	15:00

(minutes:seconds)

"Blodgett Combi ovens meet our needs in every way; it's one piece of equipment that can perform several duties. We get great fried food results without the use of oils or shortening. Blodgett offers competitive pricing, ease of operation, quality construction, and on-site training. One item that is difficult to measure but we found to be of great value is that Blodgett understands its customer and provides an extremely high level of customer service."

Jay Nelson
Food Service Director
Metro Davidson Schools

Proper oven cleaning and deliming are the most important maintenance steps to ensure the longevity of any Combi oven. Blodgett makes both easy with CombiWash Self Cleaning and our EXCLUSIVE Semi-Automatic Deliming.

Blodgett's BCP/BCM CombiWash feature enables your oven to clean itself with the push of a button. Choose between 4 different cleaning cycles, depending on the level of soil in your oven. Then just push a button to start the process. The oven cleans itself so you don't have to!

Blodgett's EXCLUSIVE Semi Automatic Deliming takes all of the expense and inconvenience out of deliming your combi oven. The oven control tracks your boiler usage and notifies you when it is time to delime. At your convenience, simply initiate the deliming sequence and walk away. Your combi takes care of the rest! There is no need to call for service to delime your Blodgett Combi oven.

PIZZA • CHICKEN NUGGETS • COOKIES • MAC & CHEESE • VEGGIES • FRENCH FRIES

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BLODGETT

BCP

The Combi That Does it ALL

BCP Programmable Control

PROGRAMMABILITY - The BCP lets you program 200 recipes with up to 9 steps each. Recipes can be stored in 15 different categories like chicken, beef and fish for easy retrieval.

COMBI OPTIMA - CombiOptima makes Combi cooking simple. Just set the cook temperature, time or internal temperature and the level of humidity you desire. Press start or save it as a program. CombiOptima measures and controls the cooking environment to give you the results you want.

COOK THE WAY YOU WANT - With the BCP you can cook using either time or internal temperature. There's no need to use a probe to cook a croissant, time is the right way to do it.

STEAM COOKING - The BCP has an available steam range of 86°F to 212°F as well as forced steaming at 250°F. This wide temperature range provides true versatility.

9 SPEED AUTO REVERSING FAN - The BCP gives you total control with a 9 speed auto reversing fan and cavity vent. These features work together to give you an even consistent bake.

LOW TEMPERATURE ROAST AND HOLD - BCP's low temperature roast and hold or Delta-T will get the job done with less than 10% weight loss. The multi-point core probe gives you the results you want plus the BCP can run two probes simultaneously.

Dual Steam Technology for Long Life

The BCP uses a powerful steam generator in steam mode when you need it, and boilerless technology when you don't, in CombiOptima and Retherm modes. This reduces boiler run time, decreasing scale build up, so your combi lasts for years.

Low Cost of Ownership

Blodgett wants to save you money. So we include Combi Wash self cleaning system with your BCP. Only Blodgett allows you to use your own cleaners for combi wash, eliminating the need to over pay for proprietary chemicals. The BCP also comes with our One Touch Deliming System which lets you delime your combi with the touch of a button using your own chemicals.

Connectivity in the Kitchen

Looking for technology that will take you into the future? The BCP comes standard with a USB slot for easy recipe transfer and retrieval of HACCP logs. The BCP also features on board service diagnostics. When the unit calls for service, the technician can easily troubleshoot the combi.

BCM

The Manual Combi that Cleans Itself

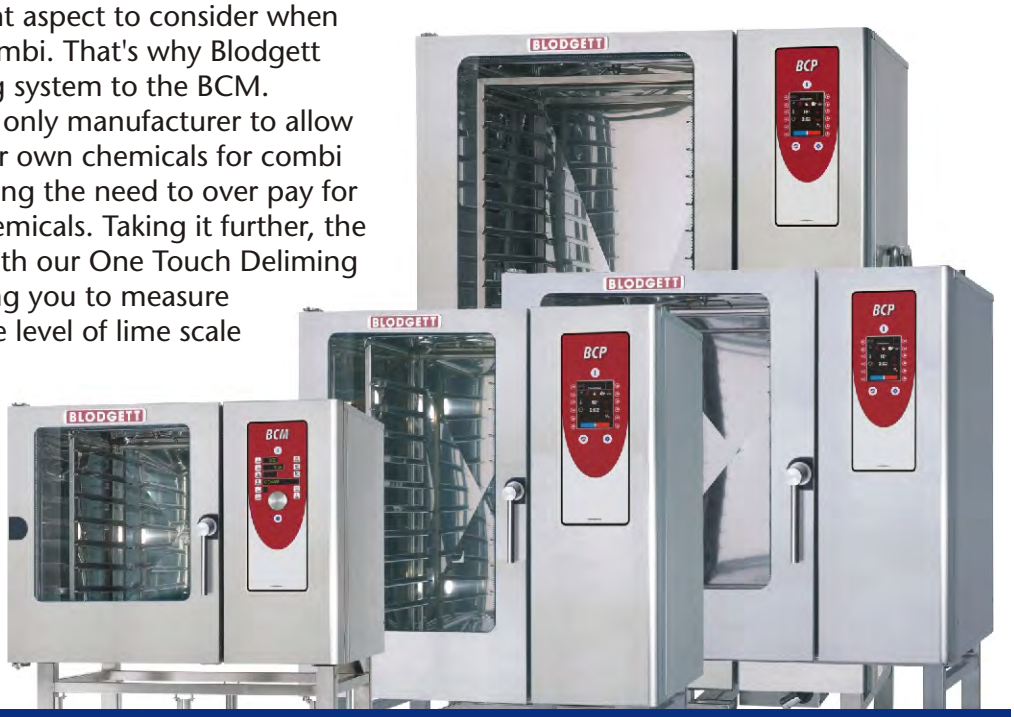
Versatile Manual Control

The Blodgett BCM is the manual combi with a simple control that works off the push of a button and turn of a dial. Our 5 modes of operation are there for you, offering two different levels of combi, retherm, hot air and steam for all your cooking needs. Ensure great results every time with 50 programmable recipes with 10 stages each. The BCM gives you total control with a 9 speed auto reversing fan for an even consist bake.

Low Cost of Ownership

Cost of ownership is an important aspect to consider when making the decision to buy a Combi. That's why Blodgett added Combi Wash, self cleaning system to the BCM.

Blodgett is the only manufacturer to allow you to use your own chemicals for combi wash, eliminating the need to over pay for proprietary chemicals. Taking it further, the BCM comes with our One Touch Deliming System enabling you to measure and control the level of lime scale in the steam generator and then de-lime it with the touch of a button using your own chemicals.



CAPACITY What Size Combi is Right For YOU?

Models	Vertical Rack Spacing	Pan Capacity
BCP-61E and BCM-61E	2.5" (65mm) 3.35" (85mm)	6 GN pans 5 US hotel pans
BCP-101E and BCM-101E	2.5" (65mm) 3.35" (85mm)	10 GN pans 8 US hotel pans
BCP-102E and BCM-102E	2.5" (65mm) 3.35" (85mm)	10 sheet pans or 20 GN pans 8 sheet pans or 16 GN pans
BCP-202E and BCM-202E	2.5" (65mm) 3.35" (85mm)	20 sheet pans or 40 GN pans 15 sheet pans or 30 GN pans

Come see it in action at one of our many demonstration kitchens in North America.

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BLODGETT Flexibility

Want the capacity and versatility of both convection and combi? Blodgett Combi and Blodgett Oven offer the industry's largest selection of Mix and Match Combi's and Convection Ovens to meet your, needs, style of cooking and budget.

BCX-14E stacked on CNVX-14E

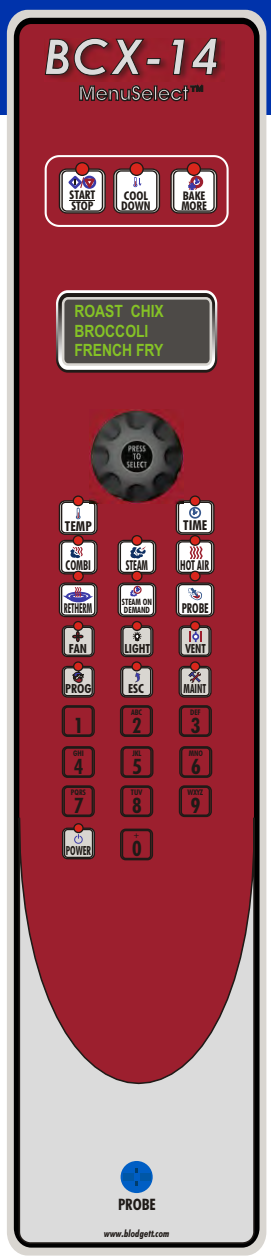
The **CNVX-14 Convection Ovens** are built with the same footprint as the BCX/BX, making the CNVX-14 the perfect companion convection oven to stack with your combi. Available in gas or electric models.

Or you can stack the BCX-14/BX-14 combi on our industry gold standard setting DFG 200, Zephaire, or Zephaire Plus convection ovens.

BCX-14G stacked on DFG-200

Mix & Match

User friendly Combi controls - cutting edge technology yet simple to operate. With two options to choose from you are sure to find all the control you need.



Standard Control

Simplicity perfected, the standard control features an easy to use mode selection switch and temperature dial. All BCX/BX controls offer both Timed and Core Probe Cooking for either Low Temperature Roasting or Cook & Hold.

MenuSelect Control

The optional MenuSelect control has all of the features of our standard control plus the ability to program as many as 99 different products with up to 6 stages. This control is ideal for anyone wanting the precision of preset product programming.

BUILDING QUALITY OVENS SINCE 1848

BLODGETT

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BLODGETT

Let Our Durability Profit for You.

Built with solid, reliable construction, Blodgett **BCX-14 and BX-14 Combi Ovens** are designed to provide you with years of reliability with the lowest cost of ownership. The BCX/BX provides all the features you need to increase your production while decreasing your cooking time, labor and maintenance costs.

Plus the BCX/BX Combi ovens are Eco-Friendly, setting the industry standard for low energy consumption. They use 70% less water (1.5 gallons per hour) than our previous version and have one of the highest energy efficiency ratings.

The BCX-14 and BX-14 are available in gas or electric versions and can be stacked in multiple configurations to meet your needs. **Blodgett, your source for all your cooking needs.**

ECO-FRIENDLY

COMING LIVE TO A DEMO NEAR YOU, CALL US AT 802-658-6600.

ONLY IN A BLODGETT COMBI

DURABILITY Fully welded stainless steel frame for stackability and long term structural integrity.

VERSATILE CAPACITY With 3-1/4" rack spacing, the BCX/BX holds 2-1/2" steam pans with easy access. You can even combine 2-1/2" steam pans and full size bake pans in the same load without the need for adapters.

EXCLUSIVE Patented Semi Automatic Deliming - Easiest deliming function in the industry. EZ 2-step motion, then you can go home .. plus we tell you when to delime!

EASE OF SERVICE - Front shut off for all utilities, simplifying the serviceability of the unit.

EXCLUSIVE Steam On Demand - just touch the button and you have instant steam ... when you want it!

SIMPLICITY IN CLEANING - designed for cooking. We do not require that you use our cleaning products, we are the EXPERTS in ovens, not cleaning agents.

QUALITY BAKE - Four speed, reversing fan eliminates hot spots

SUPERIOR VISIBILITY - Four bright halogen lights

DETACHABLE CORE TEMPERATURE PROBE - for precise probe placement and easy sanitation. If you lose your probe, the oven still works and a replacement probe can be at your door the next day.

LOW COST OF OWNERSHIP - Blodgett Combi is built with our heritage in mind, built to last...the longest life expectancy, lowest cost of ownership and the reliability you come to depend on.

Refer to the specification sheets for complete details.

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BLODGETT

Combi Retherm

À la Carte, Room Service, Banqueting, Cook Chill to Vacuum Cooked Foods

All the Control You Need for PERFECT Results

- **Combi Mode - Retherm**
  - 250°F - 300°F temperature range
  - Time 4-20 minutes from individual plates (4 minutes) to a banquet for 1,000 (20 minutes)
- **Four Speed Fan**
  - Gentle, Low, High and Turbo
  - Plus auto reversing fan for even results
- **Easy Probe Retherm**
  - Insert the core probe
  - Select the desired internal temperature
  - The control lets you know when the product is done

BLODGETT Ovens Since 1848 — 160 YEARS

ACF Culinary Team USA

BEST

Foodservice Blodgett Ovens BEST IN CLASS 2007

Retherm for Banquets

Have you ever struggled to serve large functions? Is the first table finished before the last is served? Do you need a way to serve large groups with ease? Then our 96 plate Banquet Cart combined with retherming in a Blodgett Roll-In Combi is the answer for you.

- The **Blodgett Banquet Cart can hold 96 Plates** (up to 12-1/2" diameter) with our standard 3" vertical plate spacing. Custom plate spacing is available on request. With the Blodgett banquet cart you can pre-plate in advance during slow times using fewer chefs and reducing personnel costs.
- The **Heavy Duty Casters** allow the cart to be moved into a chiller until you are ready to retherm, then moved into your Blodgett Combi 20E/G oven for reheating, and finally taken to the dining hall for serving.
- The **Optional Insulated Thermal Cart Cover** will keep food hot for up to twenty minutes. The thermal cover is full length for superior heat retention and features heavy duty zippered closures.
- **Cleanup is quick and easy.** The entire cart can be hosed down for cleaning and the drip pan contains a drain for waste removal.

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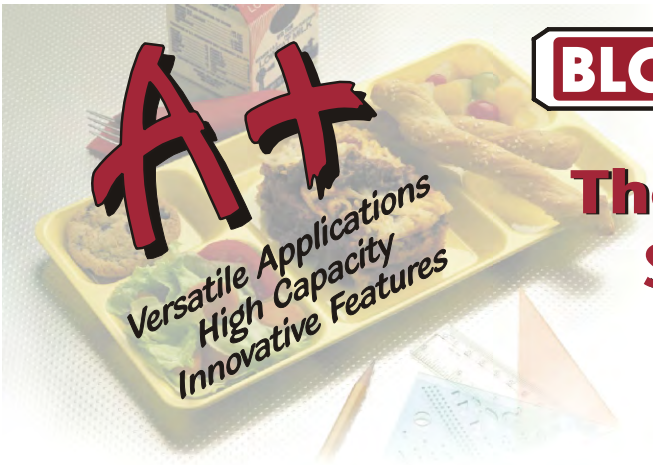

BLODGETT COMBI®

The BEST Solutions for your School Foodservice Needs

BCX-14G ovens shown. Casters are standard with all stacked units.

BCX-14E/G Combi

Blodgett ranks at the top of the class with the introduction of the **NEW BCX-14 Combi Oven**. Built with solid, reliable Blodgett construction, the BCX-14 is designed to last for years of rigorous use in your school kitchen. The BCX-14 provides all the features you need to increase production while decreasing your time, labor and maintenance costs. Our exclusive "Deliming Indicator" lets you know when it's time to delime. Plus, with the semi-automatic deliming pump you simply push a button to delime. Available in gas or electric and single or double stacked units.

BX-14E/G Boilerless Combi

The **NEW Blodgett Combi BX-14 Boilerless Oven-Steamers** offer Combi versatility along with low cost maintenance and simple, reliable, intuitive controls. Available in gas or electric and single or double stacked units.

Combi & Convection

Want the capacity and versatility of both convection and combi? The **NEW CNVX-14 Convection Ovens** are built with the same footprint as the BCX-14 and BX-14 combi ovens, making the CNVX-14 the perfect convection oven to stack with your combi. Or you can stack the BCX14E/G or BX-14E/G on your existing Blodgett DFG-200 or Zephaire bakery depth convection oven. Available in gas or electric.

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BLODGETT Combi Cooking 101

Blodgett Fry Pan - The Healthy Way to Fry

The Blodgett Fry Pan offers unsurpassed air circulation for increased performance. Products not only cook faster, they brown more evenly from top to bottom. Use in place of a standard sheet pan when cooking oven ready fried products such as french fries, chicken nuggets and patties, fish sticks and much more. Use the Blodgett Fry Pan with virtually any product that can benefit from improved air flow, faster cook time and a crispier exterior.

- The ½ inch reinforced rim adds rigidity and helps to prevent overloading.
- Welded stainless steel grid offers better air circulation than standard sheet metal pans with holes.
- Easily fits into a dishwasher.
- No need to add cooking oil or sprays.

The Versatility of Multiple Appliances

- The Steam Mode is ideal for steaming vegetables and starches just like a standard convection steamer.
- The Hot Air Mode bakes as well as a standard convection oven.
- The Combi Mode combines steam and hot air for faster cooking.
- The **EXCLUSIVE Blodgett Steam-On-Demand** feature allows you to add steam whenever you need - great for crusty breads or to boost performance.
- Blodgett Combi also includes Vario Steam®, a special steam setting for any items requiring a lower temperature.

Ideal Moisture Retention & Product Quality

- Greater moisture and flavor retention mean better tasting foods. In fact, food never needs to be covered using the combi mode. This speeds up the cooking process without drying out the food.
- Combi fried foods retain moisture and have a crispy exterior.
- The Blodgett Core Temperature Probe alerts you when the product is cooked precisely to the desired temperature.

Higher Product Yields

- Better moisture retention equals longer hold times and greater yields.
- Greater yields can lead to tremendous cost savings.

Combi Cooking Saves You Time

Sample Products	Cook Time	
	Convection	Combi
Chicken Nuggets	12:30	6:15
Hash Browns	15:45	7:10
Hamburger Patties (Cooked)	17:30	7:00
Stuffed Crust Pizza	15:45	9:25
Fried Chicken	46:00	32:00
Frozen Mac & Cheese	37:30	24:30
Grilled Cheese	12:00	5:00
French Fries	30:00	15:00
		(minutes:seconds)

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BLODGETT BOILERLESS COMBI

The **BX-14 Boilerless** gas and electric models features all the control and options as our steam generator based unit but without the boiler. The advantage is lower cost of ownership while delivering high quality combi, hot air and steam modes for all you cooking needs.

BX-14G
shown with optional stand and casters.

Manual control shown

User friendly controls - cutting edge technology yet simple to operate

Three control options to choose from, manual, Menu Select and Menu Select with Intellitouch™.

EXCLUSIVE Steam On Demand - allows you to inject steam at the touch of a button

Four speed, bi-directional fan eliminates hot spots

Vent switch to vent the oven cavity at any time

EXCLUSIVE Time to Clean indicator

Four bright halogen lights

Detachable core temperature probe for precise probe placement and easy sanitation.

Dual pane thermal glass window swings open for cleaning between the panes.

Integrated wash down hose

Door mounted drip pan helps to keep your floors dry.

Two step door latch keeps the operator safe from escaping steam.

CAPACITY With 3-1/4" rack spacing, the BX holds 14 hotel pans or seven full size sheets pans. Plus you can combine different pan shapes and sizes in the same load.

The BX-14 Series Boilerless Combi is available in either gas or electric models and single or double stacked configurations.

Refer to the specification sheets for complete details.

THAW • DEFROST • REHEAT • STEAM • COMBI • ROAST • BAKE • RETHERM • BROIL • STEW

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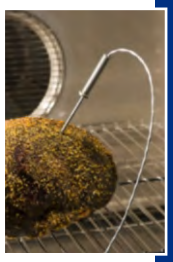
CNVX-14 CONVECTION PERFECTION

The quality and durability you expect from Blodgett combined with great NEW features make the CNVX-14 one of the most versatile convection ovens on the market today. Plus, the CNVX-14 is built with the same footprint as the BCX/BX, providing the perfect companion convection oven to stack with your Blodgett combi.

CNVX-14E shown with optional stand and casters



CNVX-14G stacked with BCX-14G Combi

LOW COST OF OWNERSHIP Blodgett CNVX-14 is built with our heritage in mind, built to last...the longest life expectancy, lowest cost of ownership and the reliability you have come to depend on.

DURABILITY Fully welded stainless steel frame for stackability and long term structural integrity.

DETACHABLE CORE TEMPERATURE PROBE For precise probe placement and easy sanitation. If you lose your probe, the oven still works and a replacement probe can be at your door the next day.

EVEN QUALITY BAKE Versatile four speed, reversing fan eliminates hot spots

SUPERIOR VISIBILITY Four bright halogen lights

SIMPLICITY IN CLEANING Large drain in the bottom of the oven cavity. Clean out the oven cavity with the attached spray hose and let the water run down the drain.

EASE OF SERVICE Front shut off for all utilities, simplifying the serviceability of the unit.

Refer to the specification sheets for complete details.

BUILDING QUALITY OVENS SINCE 1848

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BLODGETT

Manual Control

Most User Friendly Manual Control Combi in the Industry*

Blodgett Combi BCX-14G shown with optional stand and casters

- Just turn the dial to select the mode
- Temperature dial with helpful cooking temperature ranges
- Easy to read timer display
- Steam on Demand timer
- Indicator light lets you know when its time to delime your combi
- The only manual combi on the market with a push button to vent the cavity

** According to the Professional Chef's Association*

ACF Culinary Team USA

BLODGETT Ovens Since 1848 160 YEARS

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BLODGETT MenuSelect™

User friendly control - Cutting edge technology yet simple to operate.

- Select a menu item, push start, that's it.
- 99 menu items with 6 cooking steps each
- 50 menu items ready to go
- Easy to read digital display
- Easy to cook
- Keypad or dial, your choice

Blodgett Combi BCX-14G shown with optional stand, casters and MenuSelect™ control

ACF Culinary Team USA

BLODGETT Ovens Since 1848 160 YEARS

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BX-14SC

LESS WATER, CLEANER OVEN

NEW Simple, efficient self-cleaning Combi.
Recirculating system uses only 5 gallons of water per cleaning, even in the dirtiest oven!

BX-14E SC
shown with optional stand

Superior Water Distribution

A 360° spray nozzle distributes the cleaning solution throughout the Cobmi cavity. For added cleaning power, the oven uses the blower wheel to help circulate water just as it circulates heat in the cooking mode.

This intense cleaning means you only need to clean your oven once to remove the toughest messes. **One cleaning and you're done.** No hand shower rinsing required.

Easy to Use, Toss in Detergent

All soap is contained in a small tablet. Toss in one or 2 packets, depending on the mess, activate the cleaning cycle and walk away. No hoses to hook up, no need to store bottles of hazardous chemicals, no extra pumps on the oven.

Multiple Wash Programs

There are different programs for different cleaning requirements. Since the water is recirculated, the BX-14SC oven uses only 5 gallons of water for every program. The difference is the length of each cycle.

BLODGETT COMBI®

THE COMBI THAT CLEANS ITSELF!

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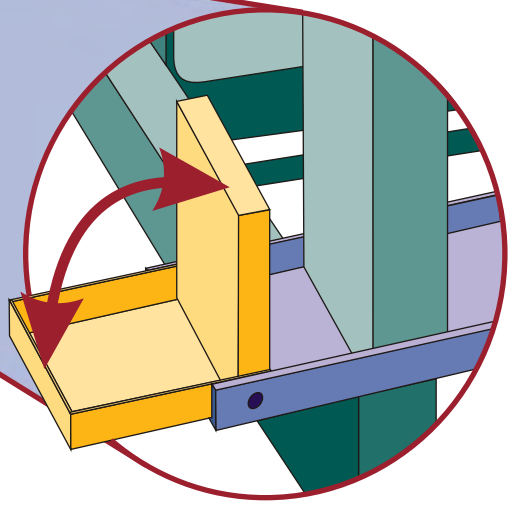
BLODGETT COMBI® TC

The Go Anywhere Transport Carts

At just 28-3/8 inches across, this cart can fit in many blast chillers, holding cabinets and walk in refrigerators. Blodgett Roll-In carts are available in many models including a special "all welded" unit for prisons, multiple rack configurations, and a 96 plate banquet cart. When you specify your next Blodgett Combi Oven, choose the cart that best suits your needs from the company that builds simplicity and reliability into everything we make.

- **Standard removable rack guide** shown on top with a full 3-14" spacing for proper air flow.
- Also removable, our **Optional Universal Rack Guide** holds full size sheet pans and/or hotel pans without wire shelves.
- **Drain** in bottom tray for easy cleanup

Leave the front rail down for correct cart alignment inside the oven, or flip them up for convenient 28-3/8" width.



Multiple Rack Configurations

- **TC-14** - 26 position rack guides at 3-1/4" spacing (optional rack guide configurations available). Holds up to (14) 18" x 26" sheet pans on wire shelves or (28) 12" x 20" x 2.5" steam table pans.
- **TC-20** - 20 position rack guides at 2-5/16" gastronorm spacing. Holds up to (20) 18" x 26" sheet pans on wire shelves or (20) 12" x 20" x 2.5" steam table pans.
- **TC-10** - 10 shelf universal rack guides. Holds up to (10) 18" x 26" sheet pans or (20) 12" x 20" x 4" steam table pans.

THAW • FRY • REHEAT • STEAM • COMBI • ROAST • BAKE • RETHERM • BROIL • STEW

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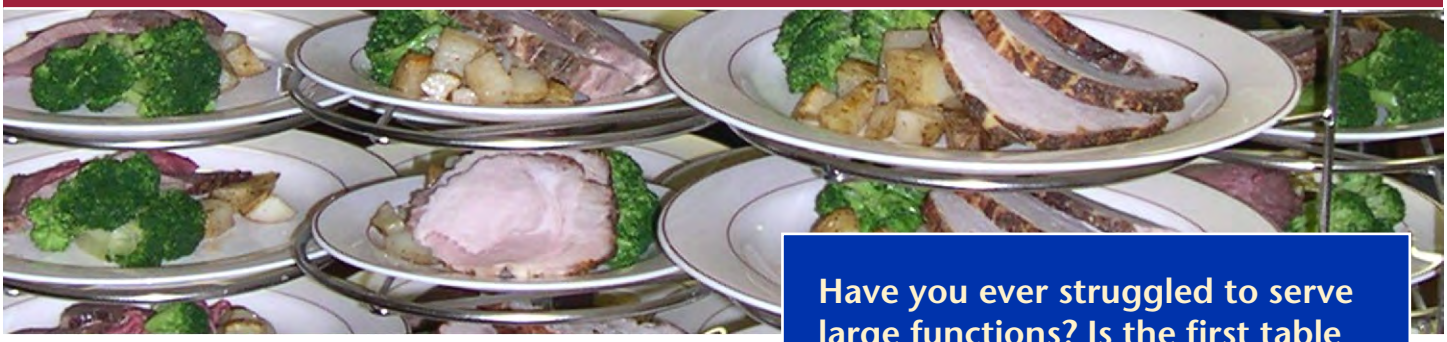
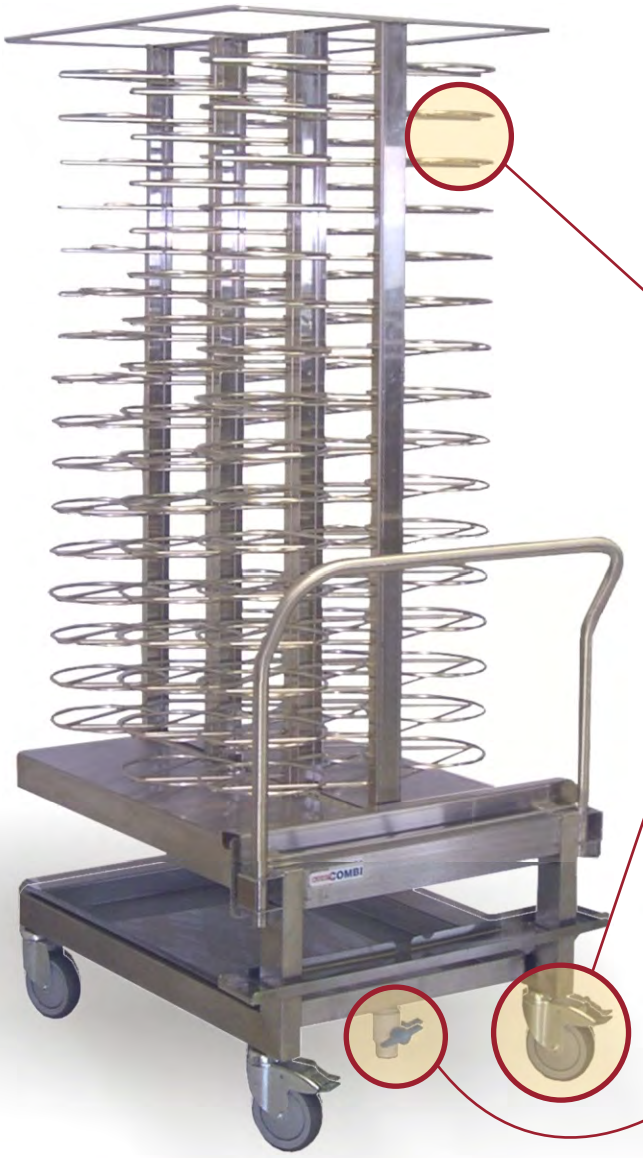
COMBI BANQUET CART



Have you ever struggled to serve large functions? Is the first table finished before the last is served? Do you need a way to serve large groups with ease? Then our 96 plate Banquet Cart combined with a Blodgett Roll-In Combi is the answer for you.



- The **Blodgett Banquet Cart can hold 96 Plates** (up to 12-1/2" diameter) with our standard 3" vertical plate spacing. Custom plate spacing is available on request. With the Blodgett banquet cart you can pre-plate in advance during slow times using fewer chefs and reducing personnel costs.
- The **Heavy Duty Casters** allow the cart to be moved into a chiller until you are ready to retherm, then moved into your Blodgett Combi 20E/G oven for reheating (typically 4-7 minutes), and finally taken to the dining hall for serving.
- The **Optional Insulated Thermal Cart Cover** will keep food hot for up to twenty minutes. The thermal cover is full length for superior heat retention and features heavy duty zippered closures.
- **Cleanup is quick and easy.** The entire cart can be hosed down for cleaning and the drip pan contains a drain for waste removal.

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5-YEAR SCHOOL FOODSERVICE WARRANTY

DFG-100 Shown

Moving to the Head of the Class in School Foodservice

At Blodgett, we value our partnership with you, our loyal customers, and for that we want to give back to you.

Blodgett is proud to now offer a **5 Year Parts and Labor Warranty** exclusive to the K-12 school systems for select Blodgett convection ovens with manual control.

DFG-100, DFG-200 & Mark V

Three of the most popular and reliable convection ovens for the school kitchen are available with a **Special 5 Year School Parts and Labor Warranty.**

Once again Blodgett proves there is no equal to our fully welded angle iron frame and the most reliable doors in the industry and to back it up we're proving it with the best, unmatched warranty in the industry.

Effective October 15, 2010. Cannot be combined with other offers.

ENERGY STAR

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BLODGETT

ASK ABOUT ENERGY STAR

Blodgett Convection Ovens Now ENERGY STAR® Qualified

ENERGY STAR qualified Blodgett DFG-100

Blodgett, the uncontested market leader, has once again led the way! We are very proud to be a part of the new ENERGY STAR program for convection ovens.

For over 160 years, Blodgett has been known for quality, durability and the lowest cost of ownership of any convection oven made. The **NEW Energy Efficiency** labeling we have been awarded by ENERGY STAR gives you all the more reason to buy a new Blodgett Convection Oven.

Energy Star Qualified Ovens

DFG-100
DFG-200
Mark-V
Zephaire-E
Zephaire-E Plus
Zephaire 240E Plus
Zephaire-G
Zephaire G Plus
Zephaire 240G Plus
SHO-E
SHO-G
CTB
CTBR
XCEL-50E

Foodservice Blodgett Ovens BEST IN CLASS 2008

ECO-FRIENDLY

Refer to the specification sheets for complete product details.

THE SMART DECISION FOR YOUR BUSINESS

BLODGETT

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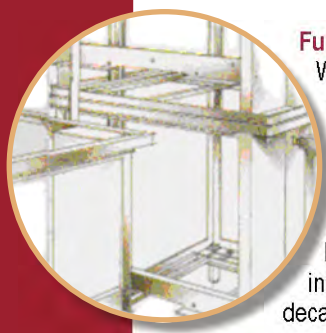
www.blodgett.com

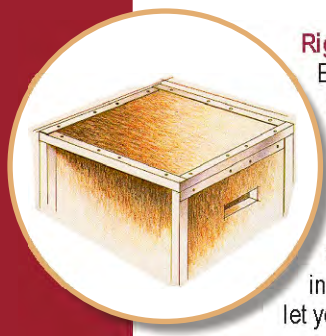
CTB & CTBR

Blodgett Half Size Electric Convection Ovens

At Blodgett Ovens we believe in offering our customers real and lasting value by building products with exceptional materials and craftsmanship. That's why Blodgett ovens are known to provide decades of trouble-free operation. And then there's the Blodgett signature features; full angle-iron frame; double-sided porcelain baking compartment liner; rigid framed insulation; easy control and access; and front service access to motors. Our premier line of convection ovens comes with a two-year parts and one year labor warranty, as well as a five-year door warranty.



Full Angle Iron Frame - With every Blodgett oven you get a full angle-iron foundation. This exclusive Blodgett advantage means your oven will keep its structural integrity even after decades of rigorous use.



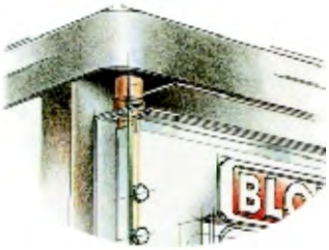
Rigid Frame Insulation - Blodgett ovens use solid fiberboard insulation that won't sag. Insulation stays in place to eliminate hot or cold spots. Other brands may use insulation bats that can let you down.

Two Sided Porcelain Oven Liner- To ensure Blodgett ovens stand the test of time, the heavy gauge steel liner is porcelainized on both sides for extra long life.

Blodgett CTB ovens come with a two year parts, one year labor warranty and a five year limited door warranty.*

NSF · ETL LISTED c US · Intertek · CE

** For international markets contact your local distributor.*



Heavy Duty Doors - Heavy duty robust door hinges ensure long life. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!

Long Life Heating Coils - Blodgett's unique configuration of heating coils enable the blower to distribute heat more uniformly. The location of the element within the oven cavity produces excellent baking results.

ENERGY STAR

Full size performance in half the floor space

The CTB & CTBR have standard depth baking compartments that accept five (5) industry standard half-size baking pans and can be ordered with two different wattages to provide great performance, whatever you are baking.

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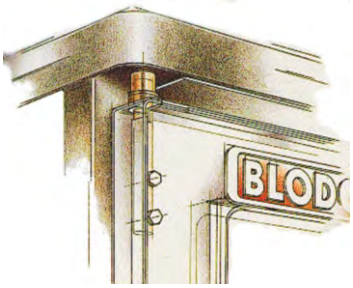
BLODGETT

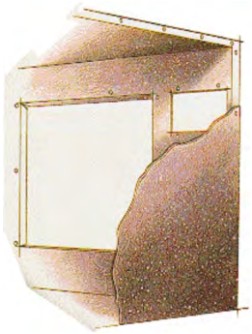


Triple Mounted Doors:

Blodgett ovens are *triple mounted* into the full angle-iron frame.

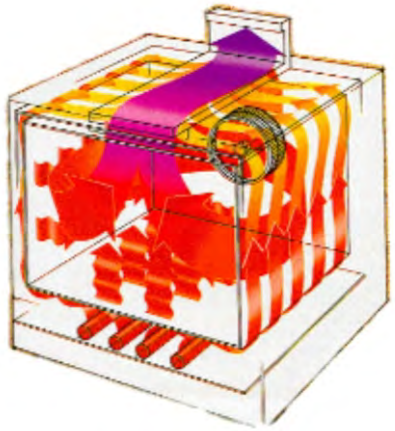
Heavy Duty Doors:

Turnbuckle door-support is bolted direct to the angle iron frame. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!



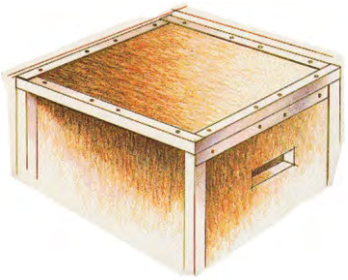
Two Sided Porcelain Oven:

Part of the by product of burning natural gas is moisture. To ensure Blodgett ovens stand the test of time, the heavy gauge steel liner is porcelainized on both sides for extra long life.



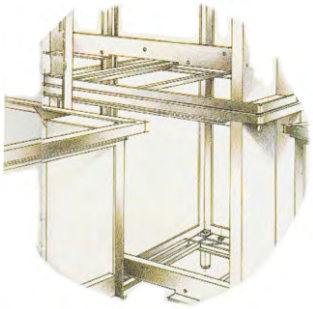
Convection Perfection:

Blodgett's patented Dual Flow heating system uses the heat twice. A unique dual-blower wheel pulls hot air from the exterior of the liner into the oven by way of an air duct. As air is pulled into the oven, it mixes with hot air already present.



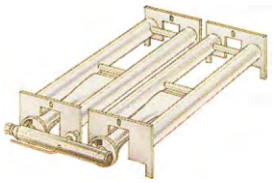
Rigid Frame Insulation:

Blodgett ovens use solid fiberboard insulation that won't sag. Insulation stays in place to eliminate hot or cold spots. Other brands may use insulation bats that can let you down.



Full Angle Iron Frame:

With every Blodgett oven, you get a full angle iron foundation. This exclusive Blodgett advantage means your oven will keep its structural integrity even after decades of rigorous use.



Long Life Burners:

We custom make our own burners from heavy steel piping. State-of-the-art drilling system ensures that the ports are accurately positioned for optimum heat distribution.

44 Lakeside Avenue, Burlington, VT 05401 Phone (802) 658-6600 Fax (802) 864-0183
www.blodgett.com

DFG-HE-100

LESS GAS, MORE POWER

NEW unique patented modulating burner proportionally regulates heat as the oven reaches set point saving on gas. The burner, combined with an accurate 350TDC thermostat give you power when you need it.

Easy to Clean

Patented inner door glass tilts down for easy cleaning between the panes. Spills are easy to clean with the removeable crumb pans.

Total Control

Available with either the versatile SmartTouch or the sleek new black glass capacitive control. Both are user friendly and offer you the tools you need!

Superior Lighting

Bright, long lasting Xelogen bulbs tested to 10,000 hours. Easy to replace, can even be touched with bare hands!

Easy Access

Chrome plated EZ-Slide rack with ball bearing slides glides out completely. Heavy duty design holds up to 50 lbs.

DFG-HE-100
shown with optional stand

4 Fan Speeds

Low, Medium, High & Turbo - Provide excellent results from delicate meringues to searing chicken.

Automatic Vent for Increased Efficiency

Vent closes when the burners are on to keep the heat where you need it - inside the oven!

BLODGETT

45,000 BTU WITH 60% EFFICIENCY!

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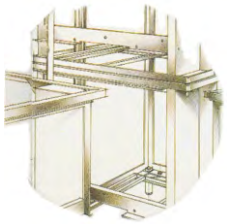
BLODGETT

The Smart Decision for YOUR Business.

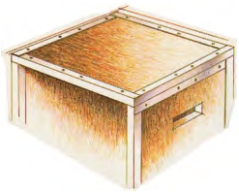
CONVECTION PERFECTION

Blodgett Signature Features

At Blodgett, we believe in offering our customers real and lasting value by building products with exceptional materials and craftsmanship. That's why Blodgett ovens are known to provide decades of trouble-free operation. **And then there are the signature features found in all Blodgett convection ovens.**



Angle Iron Frame

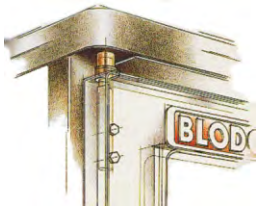


Rigid Insulation

Porcelain Liner

- **Fully Welded Angle Iron Frame** for strength and durability. Blodgett convection ovens maintain their structural integrity even after decades of rigorous use.
- **Rigid Frame Insulation** stays in place to eliminate hot or cold spots.
- **Double-Sided Porcelainized** baking compartment liner prevents rust and prolongs the life of your oven.
- **Dependent Doors** with the Blodgett turnbuckle support make it easy to operate the doors simultaneously with one hand.
- **Heavy Duty Doors** are triple mounted directly into the full angle iron frame creating the strongest door in the industry. Triple mount construction means your doors always stay aligned and tightly sealed, preventing heat (and your heating dollars) from disappearing into thin air.

Dependent Doors



Heavy Duty Doors

BUILDING QUALITY OVENS SINCE 1848

Which Blodgett is Right for YOU?

GOOD

SHO Series

- Warranty: 1 year parts and labor
- Economy model
- Simple controls
- Starter oven, great for small scale operations
- ENERGY STAR qualified

Foodservice equipment & supplies
Blodgett Ovens
BEST IN CLASS
2009
Deck Ovens
Convection Ovens
ALWAYS

The most recognized convection name in the industry.

The leader in convection ovens with the greatest market share.

BETTER

Zephaire Series

- Warranty: 1 year parts and labor, 3 year limited door warranty
- ENERGY STAR qualified
- Serviceable from side
- Reliable manual control
- Mid level oven, great for lower volume institutional customers

The Most ENERGY STAR qualified ovens on the market!

ENERGY STAR

BEST

DFG & Mark V

- Warranty: 2 year parts, 1 year labor, *(5 year parts & labor for K-12 schools)*, 5 year limited door warranty
- Lowest cost of ownership of any convection period!
- Slide out control panel for easy servicing
- Optional digital control with Cook and Hold and Pulse Plus
- Roll-In model available
- ENERGY STAR qualified
- Perfect for high volume, rigorous use customers
- Better bake pattern

SUPER PREMIUM

XCEL Series

- Warranty: 2 year parts, 1 year labor, 5 year limited door warranty
- 60/80K BTU switch selectable firing rate on gas models
- Crumb tray
- EZ-Slide rack
- Multiple control options including, manual, digital with Cook and Hold and Pulse Plus, Humidaire, & Programmable
- Core probe option for gas unit
- Increased temp range
- ¾ hp motor
- Great for busy a la cart cook line

All Blodgett convection ovens are utility rebate qualified *(check with your local utility company)*

BUILDING QUALITY OVENS SINCE 1848

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www.blodgett.com

XR8 ROTATING RACK OVEN

Making the Grade in YOUR School Foodservice Kitchen

12 pan stand with adjustable rack spacing and removable crumb trays

- Unique airflow system ensures a consistently even bake
- Full angle iron frame
- Semi-solid fiberboard insulation that stays in place to eliminate hot spots
- Energy efficiency with low maintenance
- Patented rack slide system allows the operator to quickly adjust slide spacing
- Hold 8 pans based on 4" spacing
- Digital programmable controls
- Four bright halogen interior lights for superior visibility
- 12 pan stand supports the oven and provides storage for baking pans
- Slides and rack can be removed without tools for easy dishwasher cleaning
- Available in gas or electric

Sample Products (from the North St. Paul School district)

	Time	Temp
Breakfast Pizza	8:00	350
Shrimp Poppers	15:00	350
Cookies	15:00	350
Potato Bites	18:00	475
Foot Long Hot Dog	9:00	350
Chicken Charms	12:00	375
Pizza Sticks	8:00	400

YOUR SINGLE SOURCE FOR QUALITY COMMERCIAL COOKING EQUIPMENT

BLODGETT

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www.blodgett.com

XR8 ROTATING RACK OVEN

Enhancing the smell, taste and theatre of in-store baking

- A continuously rotating 8 pan rack and unique airflow system that moves large amounts of air at low velocity to ensure a consistently even bake every time.
- Internal steam system capable of producing large volumes of steam instantly for bagels or similar products - perfect for thick, shiny crusts and artisan style breads.
- Blower delay feature allows the convection fan to be turned off for up to 10 minutes - ideal for baking delicate products.
- Unique rack slide system enables the operator to quickly adjust slide spacing in any configuration.
- Slides and rack can be easily removed without tools for dishwasher cleaning.
- Available in gas or electric.

12 pan stand with adjustable rack spacing and removable crumb trays

BUILDING QUALITY OVENS SINCE 1848

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BLODGETT

NEW Standard Depth Convection Ovens

ZEPHAIRE 240 Plus

STANDARD FEATURES

- Full angle-iron frame
- Dual pane, thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Stainless steel front, top and sides
- Solid "Blodgett Block" insulation
- Two speed fan motor
- Five chrome-plated racks
- Eleven rack positions accept standard full-size baking pan
- Two 50 watt commercial bake oven lamps
- 50,000 BTU - Zephaire 240G Plus
- 11 KW - Zephaire 240E Plus
- One year parts and labor warranty, three year oven door warranty in US and Canada

Zephaire-240G Plus shown with optional casters

ENERGY STAR

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ZEPHAIRE Plus

BLODGETT Bakery Depth Convection Ovens

STANDARD FEATURES

- Full angle-iron frame
- Dual pane, thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Stainless steel front, top and sides
- Solid "Blodgett Block" insulation
- Two speed fan motor
- Five chrome-plated racks
- Eleven rack positions accept standard full-size baking pan
- Two 50 watt commercial bake oven lamps
- 60,000 BTU - Zephaire G Plus
- 11 KW - Zephaire E Plus
- One year parts and labor warranty, three year oven door warranty in US and Canada

OPTIONS & ACCESSORIES

- Stainless steel solid back panel
- Solid stainless steel doors
- Open stand with casters
- Seismic legs
- Casters
- Extra oven racks
- Gas hose with quick disconnect and restraining device

Blodgett Zephaire Plus series gas and electric ovens feature an extra-deep baking compartment which accepts industry standard sheet pans placed in either left-to-right or front-to-back positions for increased airflow to the product. Plus, an extra 4" inside your oven cavity allows for increased production when using smaller pans.

Zephaire G Plus shown with optional casters

YOUR SINGLE SOURCE FOR QUALITY COMMERCIAL COOKING EQUIPMENT

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DECK OVENS

PERFORMANCE

BLODGETT

SIMPLY THE BEST Blodgett, the worlds number one manufacturer of Deck Ovens, continues to build outstanding Baking, Roasting and Pizza Ovens that offer you decades of reliability, making you money all day, every day.

Foodservice equipment & supplies
Blodgett Ovens
BEST IN CLASS
Deck Ovens
Convection Ovens
2009
ALWAYS

RELIABILITY

Simplicity of design and quality construction throughout assure years of trouble-free operation. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!

Full Angle Iron Frame:
With every Blodgett oven, you get a full angle iron foundation. This Blodgett advantage means your oven will keep its structural integrity even after decades of rigorous use.

Long Life Burners:
We custom make our own burners from heavy steel piping. Our state-of-the-art drilling system ensures that the ports are accurately positioned for optimum heat distribution. What's more our gas models do not require any electrical connection.

FOR ALL YOUR BAKING AND ROASTING NEEDS

1048 & 1060 "PEAK PERIOD" GAS PIZZA OVENS

For a heavy-duty, high volume, fast recovery pizza oven, look no further than the Blodgett 1048 and 1060 ovens featuring bottom air intake. We have designed a system to transfer just the right amount of heat to the top ensuring a perfectly cook pizza time after time. With Blodgett's precise engineering and our 100 years of experience you can trust us as your father and grandfather did to build a natural convection cook chamber to meet your customers expectations.

These ovens can be stacked to optimize your production capacity. Our 10" door height is just the right height, combining functionality and energy savings all in the same foot print. The full width, dual spring door counter-balance allows for complete access to the deck.

Model 1060 Double
shown with optional stainless steel legs

1048 Capacity		1060 Capacity	
Six	14" pizzas	Eight	14" pizzas
Twelve	10" pizzas	Eighteen	10" pizzas

900 SERIES GAS OVENS

The versatile 900 series gas ovens come in four basic sections, the 951, 961, 966 and 981. Each section has the same overall footprint and can be stacked in any combination.

An additional section, the 911, along with the 961 are available in a pizza oven version with a slightly higher gas input. The 911P and 961P are designed to meet the demand for equipment with low BTU input requirements without sacrificing results. With the 911P and 961P, equipment can be installed even when gas supply is limited.

Model 961
shown with optional stainless steel legs

Capacity	911	951/961/966	981
10" pie tin	6	12	24
18" x 24" bun	1	2	4
9.5"x5" bread	12	24	48
9"x7" roll	9	16	32
19"x4" pullman	8	14	28
13"x16.5" cup tin	4	9	18
20"x28" roast pan	1	2	4
#200 pan	2	4	8
#1 bean pot	15	35	70

"There are only two types of people who buy Blodgett ovens
Those whose first oven was a Blodgett and
Those whose first oven wasn't a Blodgett"

Refer to specification sheets for complete details.

BUILDING QUALITY OVENS SINCE 1848

BLODGETT

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www.blodgett.com

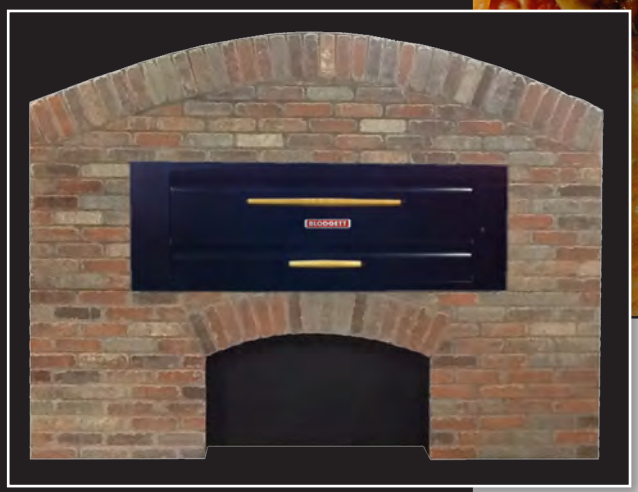
Medallion Series

1048M-G Deck Oven

Old World Charm

Do you want to create a warm, cozy, space for your customers? Something with that inviting Old World charm, where the pizza is cooked right in front of them? If so, the Blodgett Medallion Series Deck ovens are just what you have been looking for!

The Medallion Series ovens can be installed behind a wall or facade. Plus you can add black powder coating and a wooden handle for a vintage front of house ambience.



High Capacity

47" x 42" deck holds six 16" pies in the same footprint as a 1048. Plus, the 1048M-G can be triple stacked for increased capacity.

Superior Insulation

NEW super wool and mineral wool insulation for safe, cool to the touch operation. The heat stays where it belongs, inside your oven!

Perfect Results

Adjustable side flues allow you to fine tune to your bake for perfect results. The oven also comes standard with 2" thick Ultra Rokite stone for even heat and fast recovery.

Faster Bake

Optional brick lining for top, back & sides provide additional heat retention for a faster bake.

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HV-50E

All NEW Half Size Multipurpose Oven

HydroVection™ by BLODGETT

Move your product from the kitchen to the table quickly with Hydrovection™ by Blodgett.

HV-50E half size oven shown with optional stand and casters

- The **NEW HV-50E Half Size Hydrovection™ oven from Blodgett** unites hot air cooking with moisture to produce a quality product faster than standard convection ovens.
- A multi speed, bi-directional motor and innovative blower wheel design combine to form a unique air control system for a high quality bake, with increased product yields that generate savings for you.

Seafood & Roasts

Artisan Quality Baking

A la Carte

Institutions

See spec sheets for details on construction, operation, options and accessories.

Hybrid Cooking with Moisture & Hot Air

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"The Blodgett Hydrovection oven does wonders for us in the kitchen. It cooks things that are as delicate as salmon, and rustic and hearty like a roast duck. It's really a beautiful oven that gives you hot air, it gives you humidity and at the end of the day it saves you a lot of space and a lot of time, which in a New York kitchen is exactly what I am looking for everyday."

Chef Gavin Kaysen
Executive Chef
Café Boulud, New York

Chef Kaysen represented the United States in the prestigious Bocuse d'Or culinary competition held in France. In 2007, he was named one of Food & Wine magazine's Best New Chefs, one of the youngest to ever be awarded the honor. In addition, Chef Kaysen prepared an exclusive tasting dinner at the 25th annual Food & Wine Magazine Classic in Aspen. He recently appeared on the Food Network's Iron Chef America.

"I recently had the opportunity to redesign the kitchen at Café Boulud. One of our biggest goals was getting a brand new oven, something that would save space and most importantly, save us some time. So we turned to Blodgett and they really helped us out with the Hydrovection oven.

I have 25 cooks and their biggest complaint is that there is never enough space, burners or pots and pans. So what we really thought about when we bought this oven was how can we save space in the kitchen. The Hydrovection allows us to braise, poach, roast, bake ... all in the footprint of a convection oven."

Chef Gavin Kaysen
Executive Chef
Café Boulud, New York

HydroVection™ by BLODGETT

Hybrid Cooking with Moisture & Hot Air

HydroVection™ by BLODGETT

Save time and space in YOUR kitchen!

"I love the Blodgett core probe. You can really tell when the duck is cooked perfectly. You can go around, you can do your mise en place, you can check on your cooks, you can do what you need to do. The beep is loud enough to hear anywhere in the kitchen which is very, very important."

Chef Gavin Kaysen
Executive Chef
Café Boulud, New York

"The Hydrovection gives me humidity. It's like taking a piece of salmon, searing it in a pan, putting in the butter, basting the butter on top of the fish. I get that all in the Hydrovection with the humidity and hot air combination. It's a phenomenal oven."

Chef Gavin Kaysen
Executive Chef
Café Boulud, New York

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HydroVection™ by BLODGETT

Move your product from the kitchen to the table quickly with the NEW Hydrovection™ by Blodgett.

- The **NEW Hydrovection™ oven by Blodgett** unites hot air cooking with moisture to produce a quality product faster than standard convection ovens.
- Our innovative air distribution system combines a multi speed bi-direction/bi-functional blower wheel designed to form a unique air flow pattern resulting in a high quality bake, with increased product yields that generate savings for you.

Seafood & Roasts

Artisan Quality Baking

A la Carte

Institutions

Hybrid Cooking with Moisture & Hot Air

HydroVection™

- 15% faster than a standard convection oven.
- Up to 15% greater yield.
- The only split door, continuously humidified oven on the market.
- A natural for the ala carte cook line, the split door design and humidity will help you provide a moister more tender product faster.
- Hydrovection's improved speed, yield and quality are perfect for preparation or production cook lines.
- The new solution for K-12 schools, hydro-frying creates crisp yet tender results.
- Compact 38" foot print, the same as your current convection oven.
- 4 speed auto reversing fan for the best baking pattern you'll find.
- Slide out front service panel, so there's no need to move the oven, your technician can service it in place.
- **Easy to Clean** - with its 316 series stainless steel liner, 2" center cavity drain, retractable hand shower.
- **Labor Savings** - if you can cook it faster, if you can cook in one step, if you serve the customer faster, then isn't it a winner
- **Affordable** - You can buy two Hydrovections for nearly the same price as one combi.
- Built with the Blodgett quality and reliability you can depend on.

Why is it better than a Convection Oven or a Combi Oven....

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PHOENIX RANGE
Built for Your Kitchen

CAST IRON GRATES

Designed to last, each Blodgett PHOENIX Series heavy duty range features cast iron grates. The grates are designed to withstand the heavy use and abuse of the busiest kitchens.

BUILT WITH BLODGETT DURABILITY

The PHOENIX Series is built with the rugged durability you have come to expect from Blodgett. Starting with the meticulously hand-crafted solid welded frame and legs, stainless steel construction and stainless steel oven interior, Blodgett PHOENIX ranges are built to provide years of reliable performance.

DESIGN FLEXIBILITY

The PHOENIX Series is all about versatility and design flexibility. Let us help you design your dream kitchen. Whether you need open burners, step up burners, griddles, charbroilers or hot tops, the Blodgett PHOENIX Series has a solution for any commercial kitchen.

PROFESSIONAL POWER

35,000 BTU/hour for maximum output and precise temperature control allows you to achieve excellent results in less time. The PHOENIX Series heavy duty oven bases can go from 150 to 550°F making them ideal for broiling, baking and warming.

Choose from the following to customize your Blodgett PHOENIX lineup.

- Open Top Burners
- Hot Tops & French Tops
- Griddle Tops
- Charbroilers
- Standard & Convection Ovens
- Modular & Cabinet Bases
- Refrigerated Bases
- Salamanders & Cheesemelters

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BRAISING PANS

Performance and Versatility

Why do you need a Blodgett Braising Pan? Simply put, braising pans are the most versatile piece of equipment in the kitchen. They do EVERYTHING! Use your Blodgett Braising Pan as a griddle, stock pot, oven, fryer, wok, and steamer.

Why Blodgett Synergy Steam?

With Blodgett you get great performance and the rugged durability you have come to expect. Plus it's ready when you are. Blodgett Synergy Steam Braising Pans heat to 350˚F in just four minutes. The floor of the pan is specifically designed to distribute heat uniformly across the entire surface, eliminating hot or cold areas found in other braising pans. The flat cooking surface is designed to stay that way year after year so there's no burning or pooling.

Ergonomic Design Saves Space & Energy

The narrow-width footprint saves on expensive hood space.

The easy to reach faucet is located close to the front and can be mounted on the right side, left side, or rear.

The controls are centrally located and at an angle that ensures easy viewing and access. The precision thermostat regulates temperature for accurate cooking every time and has a dependable electronic ignition. The patented high efficiency burner system, means lower energy costs for you.

Smooth tilting action

Our smooth-action, tilt mechanism prevents jerking or halting, making it easy to transfer large-capacity batches. Available in both manual tilt and electric tilt (with easy-to-access manual override). Manual tilt has a smooth-action, self-locking hand crank that provides precise control when pouring. Ten-inch high pan sides and cover minimize grease and splatter - especially important when pouring product during tilting.

Easy, steady pouring

The center-tilt design has a shorter pour, consumes less aisle space and is designed to effectively flow the contents of the unit with minimal surge or drip.

Synergy Steam by BLODGETT

All floor model Synergy Steam Braising Pans are available in gas or electric, and 30 or 40 gallon models.

Built with Blodgett Quality and Durability

No one beats Blodgett quality. Our cover hinges are strengthened for increased durability and longer life. Easy-to-clean, three-inch rounded interiors eliminate food build-up which means less burning. The stainless steel interior with sanitary finishes make clean-up easy and fast, even after cooking sticky foods.

Protected from Water Damage

Kitchens get wet, especially during cleanup. That's why the Blodgett Synergy Steam Braising Pan is built with water protection in mind. The control box is sealed and the gas igniter (or pilot) is shielded. The worm gear mechanism is covered to block water so there's no worry when cleaning.

Counterbalanced Cover Design

The Blodgett Braising Pan's fully adjustable cover stays put wherever it's set for ease of operation. The cover allows for controlled steam venting while the adjustable steam vent controls condensate during cooking. The integral condensate drip lip returns water to the product, not on the floor behind the unit. Fewer working parts assure increased durability and higher performance.

Same Versatility - Smaller Package

For smaller applications, try the Blodgett 10 gallon tabletop braising pan. The 10E-BTT tabletop braising pan feature an easy manual tilt mechanism and a contoured front designed for maximum pouring control.

WHAT SIZE BRAISING PAN DO YOU NEED?

Blodgett braising pans are ideal for stir fries, scrambled eggs, chicken fried steak, soups, sauces, and much, much more

Meals per Hour	Suggested Pan Size
100-250	One 30 gallon pan
251-350	One 30 gallon pan
351-500	One 40 gallon pan
501-750	Two 30 gallon pans
751-1,000	Two 40 gallon pans

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STEAM KETTLES

Save Time, Energy & Labor

Steam is the most efficient means of heat transfer available to the foodservice industry, providing an economical solution for any kitchen. With kettles from 5 to 100 gallons, Blodgett Synergy Steam has a solution for any application.

Blodgett Kettles Cook Faster

Synergy Steam kettles transfer heat through the entire jacketed bottom and sides. A stock pot only transfers heat on the bottom. Steam jacketed kettles have 1-2 times more heat transfer surface area than the same size stock pot, which means faster heat-up and cook times.

Synergy Steam Kettles Are More Efficient

Kettles transfer more of their energy into the food product. Range burners only heat the bottom of the stock pot and are very inefficient. Faster cook times mean less energy used and lower utility bills. Direct steam kettles can operate from an existing steam source for even greater energy savings.

Blodgett Kettles Save Labor

A single chef can prepare large batches of your signature soups and other popular menu specialties in a steam jacketed kettle. With their even heating and precise temperature control, there is less need for constant "pot watching" and frequent stirring. Blodgett's tilt design makes product transfer and portioning fast and easy. Larger single batch capabilities, reduces repetitive work by eliminating multiple stock pots.

Easy to Clean

Are you cooking meat for pasta sauce, simmering that sauce in a stock pot and boiling water for pasta in another pot? A Blodgett Synergy Steam Kettle can braise that meat, simmer a great sauce or boil three kinds of pasta with fewer pans. And less burn-on means less pot scrubbing. In addition, spilled liquids are more easily released from the high polish surface making clean-up easy.

The Efficiency of Steam

Steam carries approximately six times the energy of boiling water and releases that energy on contact with a colder surface. This simple fact makes steam an ideal heat transfer medium, and steam jacketed kettles the ideal way to cook, reheat and hold a wide variety of menu items.

Synergy Steam by BLODGETT

Any kettle model can be made more efficient, more versatile and easier to use, with the addition of one or more handy accessories or optional features.

Kettle Options & Accessories

Covers

Kettle covers reduce heat-up times, save energy, reduce the load on ventilation and HVAC systems and make the kitchen more comfortable for cooks and staff. Covers also control moisture content and reduction during cooking. Covers are standard on stationary floor models.

Kettle Pan Carrier

This simple pan support attaches easily to the front of the kettle and holds a standard steamer pan at the pouring lip for easy filling. The steamer pan stays level regardless of the kettle pouring angle, and is easily removed for cleaning or storage.

Water Fill Faucets

Fill faucets speed recipe time, eliminate carrying buckets of water and simplify kettle clean-up. Available in single parts (hot or cold) or double pantry (hot and cold) styles. Fill faucets are a practical addition to any kettle. Also available with spray hose and flex line.

Tables & Stands

Stands provide the ideal kettle work height and simplify cooking, cleaning and product handling.

Draw-Off Valves

Draw-off valves make transfer of thick and chunky product, draining off cooking water and kettle cleaning easier. They are standard on stationary floor models and are available for all tilting floor model kettles to provide additional product transfer options.

Cooking Baskets

Basket inserts make it easier to load, cook and unload product like boiling vegetables, shellfish and pasta. Available in single or triple baskets.

Kettle Pouring Lip Strainers

Strainers are available for the pouring lip of tilting kettles to strain liquid past ingredients like pasta. They are easily removed for cleaning.

Gallon Etch Markings & Contour Measuring Strips

Quickly and easily measure the amount of water or product in your kettle with either etched gallon marks or a removable hanging stainless steel measuring strip.

Kettle Brush Set

Especially designed to make kettle cleaning easier, the brushes in this set are non-abrasive alternatives to scrub pads and cloth.

WHAT SIZE KETTLE DO YOU NEED?

Use Blodgett steam kettles for soups, stocks, stews, sauces, chili and more

Meals per Hour	Suggested Total Kettle Capacity*
100-250	20 gallon
251-350	30 gallon
351-500	40 gallon
501-750	60 gallon
751-1,000	80 gallon
1,001-1,250	100 gallon
1,250-5,000	160 gallon

** Blodgett offers steam kettles from 5 - 100 gallons. However, you may prefer using multiple kettles to reach your total capacity.*

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CONVECTION STEAMERS

An Investment in Quality Food

Cooking in a Blodgett Synergy Steam Convection Steamer reduces loss of nutrients, while increasing flavor and moisture.

Why Blodgett

Steam is one of the most efficient means of heat transfer available to the foodservice industry, providing an economical solution to any application, large or small. Blodgett Synergy Steam Pressureless Convection Steamers provide efficient, consistent results and high volume productivity, all built with the rugged durability and quality you have come to expect from Blodgett.

With twin, independent steam generators on most double-stacked and dual-cavity models, the Blodgett Synergy Steam Convection Steamer is dependable and reliable.

Easy to Clean and Maintain

The Blodgett Synergy Steam convection steamer has a large drain port to better resist lime and scale build-up.

When line scale does occur, Blodgett steamers feature a two-probe deliming warning system, so there is never any question when to delime. Then simply initiate the auto-clean deliming feature from a touch pad.

Built to Make Your Food Even Better

The powerful internal blower increases steam velocity for faster cook times. Plus you get instant steam from the "ready" mode, saving you time and money.

A free venting drain eliminates flavor transfer between products. So your rice pilaf does not taste like broccoli.

Blodgett convection steamers feature ample space between the pans for better air circulation and even cooking throughout the cavity.

Cook your favorites in a Blodgett convection steamer to retain the flavor, freshness, nutrients and texture that makes food appealing.

Synergy Steam by BLODGETT

Blodgett Connectionless Steamers provide efficient, consistent results with high volume productivity.

Save Money with Blodgett SBF Connectionless Steamers

Blodgett SBF Connectionless Steamers are the most economical and efficient solution for operations that lack water or drain lines. The Blodgett 3 and 6 pan connectionless steamers are versatile enough for bulk steaming applications.

ENERGY STAR® Qualified

Savings and Rebates – All Blodgett SBF units are ENERGY STAR® qualified and may be eligible for energy rebates. Contact your local utility for information.

Large Water Reservoir

Less Water Consumption and Increased Productivity – The large reservoir means the steamer can be replenished less often. In fact, there's a 30% time savings between refilling a Blodgett reservoir than the competition.

Convection Fan Cooking

Product Freshness & Quality – The convection fan maintains even cooking by circulating steam around the food during the cooking cycle. The fan also provides a constant temperature during the hold cycle.

Atmospheric Steam Operation

Product Integrity – Blodgett's steam and hold modes preserve the appearance, aroma, texture, taste and temperature of the product without the need for a vacuum pump.

Simple Controls for Three Modes of Operation

A button selects continuous steaming, timed steaming or holding operations.

Automatic Diagnostics

Easy-to-use diagnostics indicates when the steamer is not operating at optimal performance.

Easy to Clean

Cooking residue is easily removed from the steamer compartment making clean-up easy.

Hands-Free, Push-Up Door Handle Design

No hands needed to open the door. An elbow works just fine when holding a heavy pan with both hands!

ENERGY STAR

WHAT SIZE STEAMER DO YOU NEED?

Blodgett convection steamers are perfect for vegetables, rice, pasta, fish, shellfish, poultry, hard boiled eggs, ribs and much more

Meals per Hour	Suggested Steamer Size
Less than 200	3 or 5 pan steamer
200-400	6 pan steamer
400-800	10 pan steamer

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ECO-FRIENDLY

Our Blodgett Environmental Team pro-actively looks for the best practices to continually improve efficiency in our award winning products and world class manufacturing process.

Our research and development team actively pursues energy, space, and labor saving technology. Technology that will improve our products and exceed our customer's expectations, all with an eye on improving the environment. Like our BCX Combi ovens, which use just 1-1/2 gallons of water per hour in combi mode, by far the lowest water consumption in the industry.

We are proud to have been awarded the coveted **Governor's Environmental Award** for 2007. This award is an indication of our long term commitment to environmental best practices and the foundation for continued improvement and future success.

We support the Federal Energy Management Program criteria and are developing the first energy star rated convection oven for the foodservice industry.

Built like a Blodgett means long lasting, high performance professional equipment that will exceed your goals. We are proud to offer our customers products that are easy to use and provide consistent profitable performance while also being environmentally friendly.

ENERGY STAR PARTNER

Built Like A Blodgett Means We All Win!

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Energy Efficiency Appliance Rebate Programs

Blodgett is proud to qualify for the Fishnick Energy Rebate Program for both convection and combi ovens. Fishnick is a non-biased, third party whose mission is promoting energy efficiency in the foodservice industry. **Ask your local energy company about their efficiency rebate programs and the Fishnick listing.**

Blodgett Fishnick qualified products include:

DFG-100 XCEL, DFG-100, DFG-200, Zephaire-G convection ovens and BCX-14G combi ovens.

ECO-FRIENDLY

BF Boiler Free Steamer Receives ENERGY STAR

Blodgett is very excited to announce that our 3E-SBF and 6E-SBF boiler free steamers are ENERGY STAR qualified. ENERGY STAR was created to help consumers easily identify products, homes, and buildings that save energy, money, and help protect the environment. As the government-backed, trusted symbol for energy efficiency, the ENERGY STAR label identifies highly efficient products and designates superior energy performance.

More information available on www.energystar.gov.

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